

STATE AGENCY ADMINISTRATIVE REVIEW SUMMARY

Section 207 of the HHFKA amended section 22 of the NSLA (42 U.S.C. 1769c) to require State agencies to report the final results of the administrative review to the public in an accessible, easily understood manner in accordance with guidelines promulgated by the Secretary. Regulations at 7 CFR 210.18(m) requires the State agency to post a summary of the most recent final administrative review results for each School Food Authority (SFA) on the State agency's publicly available website no later than 30 days after the SA provides the final results of the administrative review to the SFA. The SA must also make a copy of the final administrative review report available to the public upon request.

SFA NAME:		Child Nutrition Programs Operated by the SFA:	
Lower Kuskokwim School District	School Breakfast Program	Yes	No
	National School Lunch Program	Yes	No
	Afterschool Snack Program	Yes	No
	Fresh Fruit and Vegetable Program	Yes	No
	Speical Milk Program	Yes	No
Does the SFA Operate under any Special Provisions:			
Speical Provision 3	Yes	No	
Community Eligibility Provision	Yes	No	
Were there any Review Findings?		Yes	No
		If "Yes" how many	10
REVIEW COMMINDATIONS			
<p>The ladies out at Kwethluk did a good job preparing the meals on the day of review even though their bread came in moldy so they needed to substitute it with whole wheat crackers. They had a clean kitchen and current temperature logs. The cooks need to work on the implantation of Offer Vs. Serve (OVS) for all students.</p> <p>The ladies at Gladys Jung were very nice. They had a clean kitchen, and current temperature logs as well. The cooks need to work on the implantation of OVS for all students and additionally meals must be counted at the point of service and not as students come into the lunch room. Consider getting clickers for the cook to count reimbursable meals, as Walter does at Nunapitchuk.</p> <p>The cook at Bethel Regional High School was very friendly and made a great meal. He also had currently temperature logs. The cook needs to work on the implantation of OVS for all students. Additionally consider reversing the line, and use control posts and rope to help direct student flow through the meal serving line, making sure all components of the reimbursable meal are on the serving line.</p> <p>I would like to thank Marlis for all of the hard work she does to make sure the students in the Lower Kuskokwim School District receive a healthy balanced meal. It is not an easy feet in rural Alaska.</p>			
Review Findings			
Yes	No	A. Program Access and Reimbursement (Section II 100-300)	
Yes	No	B. Meal Patterns and Nutritional Quality (Section III 400-600)	
Yes	No	C. General Program Compliance (Section V 900-1600)	
Yes	No	D. Civil Rights (Section V 800)	